

Vegetarian Hokkien Mee

with Chilli Jam



20-30min



4 Portions

The secret to hokkien mee is its irresistible sweet kecap manis sauce. This version of Malaysia and Singapore's famed noodles takes it up a notch with sticky chilli jam, and subs seafood and meat for cabbage, capsicum and bok choy. So it's vegetarian-friendly and packed with the good stuff for the kids, too.

What we send

- fried shallots ¹
- wombok cabbage
- pak choy
- Thai chilli jam ^{1,2,4,6,11}
- carrots, capsicum
- ramen noodles ¹
- kecap manis ^{1,6,17}

What you'll require

- eggs ³
- vegetable oil

Utensils

- large saucepan
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Shellfish (2), Egg (3), Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 850kcal, Fat 28.1g, Carbs 117.1g, Proteins 26.8g



1. Prepare vegetables

Bring a large saucepan of water to the boil for the noodles. Trim the **pak choy** and separate the leaves. Finely shred the **cabbage**. Thinly slice the **capsicums**, discarding the seeds and membrane.



2. Prepare stir-fry sauce

Peel the **carrots**, then peel into long ribbons and roughly cut into 3cm lengths. Combine all the **vegetables** in a large bowl. Combine the **kecap manis** and **chilli jam** in a small bowl.



3. Cook noodles

Cook **4 bunches of the noodles** (reserve remainder for another use) in the pan of boiling water for 4 mins or until tender. Drain, then rinse briefly under warm running water and drain again. Stir **2 tbs stir-fry sauce** through the noodles.



4. Cook eggs

Meanwhile, heat **2 tbs vegetable oil** in a wok or large deep frypan over medium-high heat. Crack in **3 eggs**, lightly break up the yolk with a spatula and cook until the eggs are set. Transfer to a board, fold in half and cut into strips.



5. Stir-fry vegetables

Heat **2 tbs vegetable oil** in the same wok over high heat. Add the **vegetables** and stir-fry for 2 mins.



6. Get ready to serve

Add the **remaining stir-fry sauce** around the edge of the wok or pan and stir-fry for a further 1 min or until the vegetables are coated. Add the **noodles** and toss to combine. Divide the **hokkien mee** and **egg** among bowls. Scatter over the **fried shallots** to serve.